

Set Menu | 85pp

SMALL PLATES

Crab and Prawn Spring Roll

Sweet chilli dipping sauce • GF (I) •

Chicken Wings

Spiced batter, chilli caramel, mixed herbs • DF/NF •

Kingfish Sashimi

Nahm jim, coconut, lime, fried thai basil • GF/DF/NF (A) •

LARGE PLATES

Duck Panang Curry

Crispy duck leg, burnt lychee, Thai basil, lime leaf • GF/DF •

Pad Cha Squid

Thai basil, baby corn, green pepper • GF/DF/NF •

SIDES

Jasmine Rice • GF/DF/NF/VEG •

Smashed Cucumber Salad

Sichuan chilli oil, garlic, peanuts • GF/DF •

Roti Bread • NF/VEG •

DESSERT

Young Coconut Mandarin Parfait

Almond crumb, coconut jelly • GF/SF/V •

Fried Custard Bao

Seafood Key Australian (A) International (I) Mixed Origin (M)

GF/Gluten free DF/Dairy free NF/Nut free SF/Shellfish free V/Vegetarian VEG/Vegan
GFO/Gluten free option

Allow us to fulfill your needs. Please let one of our Team Members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.

